



SHERATON  
GRAND  
Hotel & Spa Edinburgh

# CHRISTMAS

MMXXIII



# It's Christmas time in Edinburgh and there is no better way to celebrate this season of family, friends and cheer than with us at the Sheraton Grand Hotel & Spa.

From a warm welcome and the sparkling festive décor to gourmet food and stylish parties, our Christmas packages offer the perfect setting for creating cherished memories. Spend time with your family and friends, or party the night away with colleagues - whatever you are looking for, the Sheraton Grand Hotel & Spa, Edinburgh is the place to be this Christmas.

Let us fill your Christmas with festive joy and a delicious spread of festive cuisine from our highly talented chefs. Come join us and make this Christmas season the most unforgettable one yet!

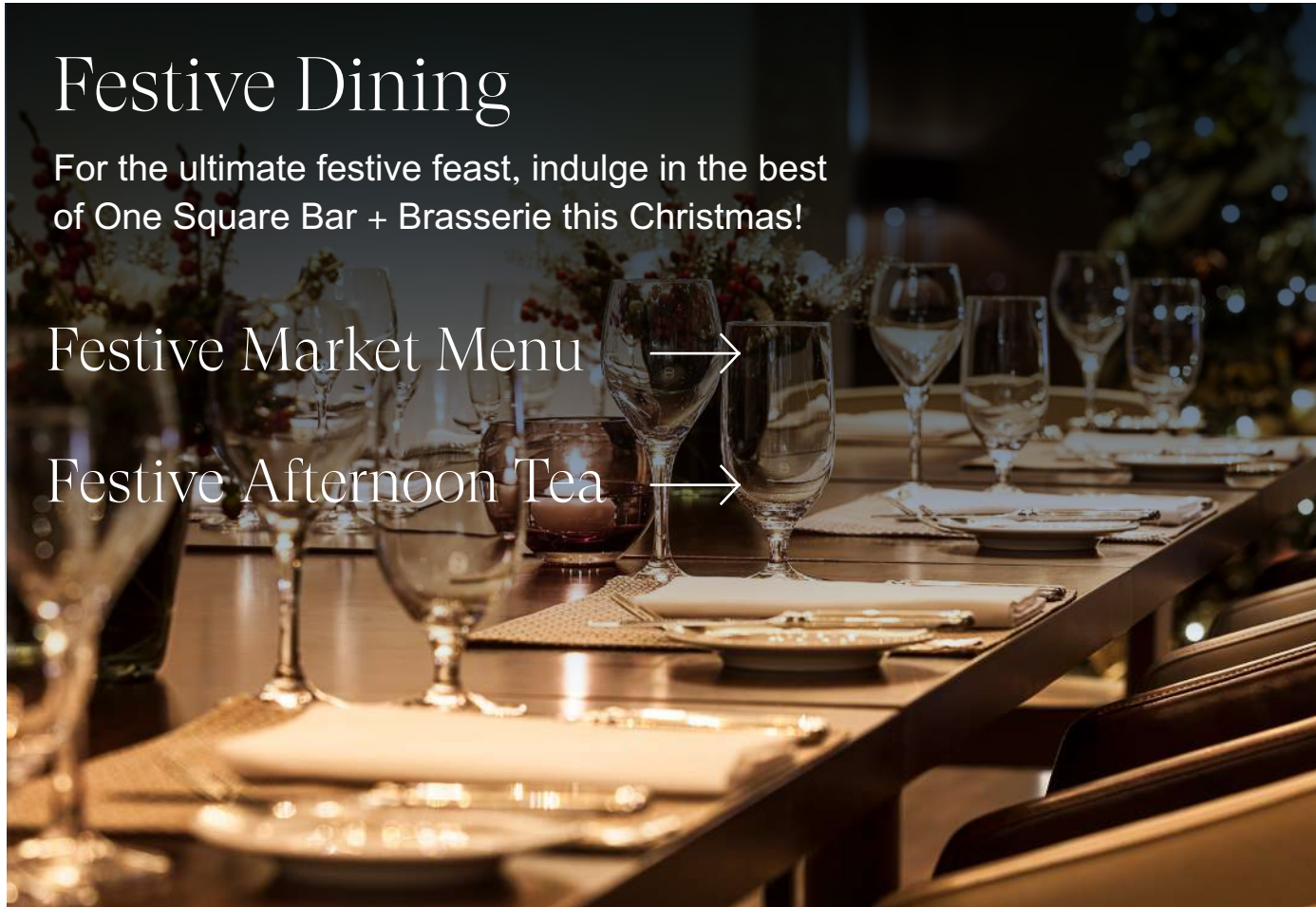


# Festive Dining

For the ultimate festive feast, indulge in the best of One Square Bar + Brasserie this Christmas!

Festive Market Menu →

Festive Afternoon Tea →



# Christmas Eve & Boxing Day →



# Offers →



# Christmas Party Nights →



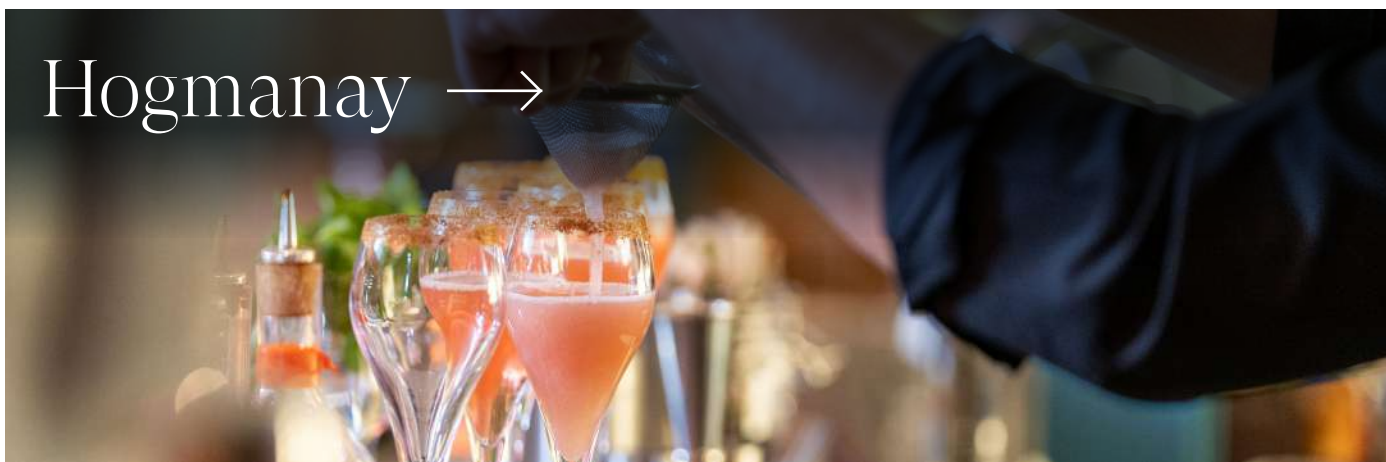
# Christmas Day →



# New Year's Day →



# Hogmanay →



# Festive Market Menu

In true, seasonal, One Square style, we will be offering a Festive Market Menu throughout December. Our expert chefs have crafted a delicious menu which offers a range of dishes featuring the very best local produce. The perfect choice for a meal with the family before the pantomime, or a more relaxed festive celebration with friends or colleagues.

## Starter

Chestnut, roasted butternut squash and Bramley apple soup **V N**

Ayrshire ham and parsley terrine with cranberry, pear, ginger chutney, watercress and pickled onion salad

Salmon, prawn and sweet potato fishcake with pickled slaw and coriander dressing **GF**

## Main

Traditional roast Norfolk Bronze turkey with all the vegetable trimmings, duck fat potatoes, homemade stuffing, pigs in blankets and cranberry and orange compote

Pan fried trout, beetroot, gnocchi and fennel salad with creamy horseradish dressing

Ratatouille and mozzarella filo strudel, broccoli, green beans, garlic new potatoes with a roast red pepper and tomato sauce **V**

## Dessert

Christmas pudding, chocolate chip ice cream, custard **N**

Moscato wine and frangipane pear tart, bay leaf ice cream **N**

Arran cheddar cheese, quince jelly, oatcakes

2 Courses

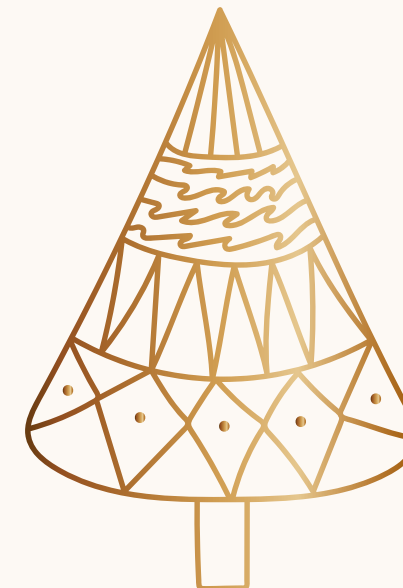
£29<sup>PP</sup>

3 Courses

£34<sup>PP</sup>

Available from 20th November until 14th January 2024.

Subject to availability.



Vegan alternatives available upon request.

## Private Dining

Book Private Dining and celebrate with friends or colleagues in your very own elegant dining space.

\*Excludes Monday 25th December (all day), Tuesday 26th December (lunch) and Sunday 31st December (dinner). To make a reservation, email us at [onesquareedinburgh@sheraton.com](mailto:onesquareedinburgh@sheraton.com) or call us on 0131 221 6422. For groups larger than 10 please contact the festive co-ordinator. For groups of 10 or more, 50% deposit is required at time of booking with the remaining balance due on the day. A 10% service charge applies to group bookings. Menu is subject to change.

KEY: **V** – Vegetarian **N** – Nuts **GF** – Gluten Free **VE** – Vegan

# Festive Afternoon Tea

Indulge this Christmas with an irresistible selection of savoury sandwiches, pastries and tartlets followed by a delightful array of sweet treats – this is Afternoon Tea with a festive twist. Available to book or to purchase as a gift voucher to treat your loved ones!

## Savoury

Roast sirloin of Scotch beef, tomato and Arran mustard, brioche roll

Stilton, port and quince on toasted sourdough

Smoked salmon, dill and crème fraîche quiche

Wild mushroom fumet, tarragon oil

Turkey and cranberry bonbon, spiced winter ketchup

Duck and orange pâté choux bun with bitter berry gel

## Sweet

Homemade Christmas stollen

Honey cake, crème fraîche cream, cranberries

White chocolate and raspberry profiterole

Snowman macaron, lemon curd, coconut

## Scones

Plain with kefir and spelt flour

Golden sultanas and spicy gingerbread

Clotted cream

Damson plum and rum jam

Salted caramel spread

£45<sup>PP</sup>

Available from 1st December.  
Subject to availability.

Vegan and Gluten Free alternatives available upon request.



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# Christmas Day

Make it a Christmas to remember with our five-course feast and raise a glass to the festive fun with a complimentary glass of Champagne on arrival. A visit and little gift from Santa himself will make your little one's day extra special.

## On arrival

Canapés and bread

Oatcake with whipped feta and honey fig

Quail scotch egg, cranberry and orange chutney

Prawn, avocado and lime crostini

Homemade artisan bread and whipped sea salt butter

## Five Course Menu

Three Bird Terrine - Gressingham duck, Lothian chicken and pheasant wrapped in parma ham with chestnut and apple chutney, pickle woodland mushrooms, pain d'épices bread *N*

Salmon liquorice ballotine, smoked puffed skin, Champagne mussels, nasturtium and yuzu *GF*

Lothian breast turkey, cranberry, chestnut and rosemary roulade wrapped in streaky bacon, with all the vegetable trimmings, duck fat roast potatoes, pigs in blankets, spiced cranberry compote

Scotch beef slow cooked sirloin of beef, beer pickled onions, mashed potato, mustard carrots, wild mushrooms, parsnip crisps and a bone marrow and shallot sauce *GF*

Oven baked turbot, crushed Jerusalem artichoke, celery root, tenderstem broccoli, crème leek and caviar sauce *GF*

Guava and tequila sorbet, amaretti biscuits *N*

Christmas pudding, brandy sauce, brown butter ice cream

Chocolate marquise, clementine compote, white truffle ice cream, Piedmont hazelnuts

£159<sup>PP</sup>

Available

12:00pm - 5:00pm



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# Christmas Day Kids Menu

A festive feast and a gift from Santa himself  
will make their day extra special!

## On arrival

Mocktail  
Cheesy pastry twists

## Starter

Potato and leek soup  
Garlic butter focaccia  
Carrot and cucumber with hummus  
and herb yoghurt dips

## Main

Turkey with roast potatoes, piggies  
in blankets, vegetables and gravy  
Angus beef burger with chips  
and peas  
Non chicken goujons with chips  
and Heinz baked beans *GF*  
Grilled chicken goujons  
with mash and gravy *GF*  
Half haddock with chips and peas

## Dessert

Festive ginger cookies  
Banana split with caramel sauce,  
ice cream and marshmallows  
M&M brownie with vanilla ice cream  
Pancakes with chocolate sauce and  
warm berries

£79.50<sup>PP</sup>

Available

12:00pm - 5:00pm



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Menu is subject to change.

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# Christmas Eve & Boxing Day

Get the family together and enjoy a delicious meal in the relaxed surroundings of One Square Brasserie. Enjoy a seasonal selection of soups, salads, charcuterie boards and fresh seafood followed by prime roasts and irresistible desserts.

## Starters

An extensive selection of sliced charcuterie meats, Scottish seafood, homemade verrines and terrines, salads, crudités, local chutneys, pickles and artisan breads amongst much more.

## Mains

A variety of tender and delicious meats including Highland sirloin beef and roast Norfolk turkey with all the trimmings. All served alongside a range of delicious sides from duck fat roast potatoes, honey roast parsnips and glazed Brussel sprouts. Vegan and vegetarian choices also available.

## Desserts

Make sure to leave space for the dessert station where our talented pastry team will prepare all the festive desserts for you to indulge in. From Christmas pudding and chocolate yule log to profiteroles and brownies, chocolate fountain and ice cream cart with the sauces and dipping treats.

## Cheese

Finally, choose from a selection of Scottish cheeses with dried and fresh fruits, oatcakes and local, homemade chutneys and jellies.

£55<sup>PP</sup>

Available

12:30pm - 2:30pm

24th & 26th December

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# Hogmanay

This New Year's Eve we are back with our elegant dinner party in One Square Brasserie, enjoy arrival Champagne followed by a thoughtfully created four-course meal. Bookings are available in the Bar and Brasserie, and guests are invited to book a table in the bar after their meal to enjoy fantastic views of Edinburgh Castle's annual firework display!

## Hors d'oeuvre

Pan roast Orkney scallop with organic green lentils, ponzu and red miso, Queensferry caviar, Fife seaweed butter

Pan-fried marinated tempeh with bok choy, organic green lentils, ponzu and red miso brown sugar dressing *VE*

## Appetiser

Coco brute foie gras with pain d'épices bread and winter truffle white chocolate spread

Beetroot roasted red carpaccio with pickled saffron golden beet, blackberry & candy beet, plant-based soft cheese, spiced bread croûtes and lemon balm *V*

## Main

Fillet of scotch beef with ox cheek, Romanesco, shallot purée, salt-baked Jerusalem artichoke, wild mushrooms and a Merlot wine sauce

Filo tartlet of salt-baked celeriac, truffle & potato with chicory leaves, pickled celery and chestnut purée *V N*

## Dessert

Milk chocolate mousse with coconut sorbet, passion fruit veil and pistachio streusel *N*

Chocolate mousse with coconut sorbet, passion fruit veil and pistachio streusel *V N*

£95<sup>PP</sup>

Bookings  
From 7pm

Vegan alternatives available upon request.



Pre-payment required. To make a reservation, email us at [onesquareedinburgh@sheraton.com](mailto:onesquareedinburgh@sheraton.com) or call us on 0131 221 6422. For groups larger than 10 please contact the festive co-ordinator. For groups of 10 or more, 50% deposit is required at time of booking with the remaining balance due on the day. A 10% service charge applies to group bookings. Menu is subject to change.

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# New Year's Day

Start the year as you mean to go on, surrounded by family, friends & delicious food! Enjoy a continental sharing platter with fresh fruit, pastries, pancakes and more, followed by a brunch course of your choice. Toast 2024 with a half bottle of Piper-Heidsieck Champagne per person!

## To Begin

A selection of sliced and whole fruits, homemade apple & oat bars, assorted pastries, greek yoghurt & berry medley granola pots and American-style pancakes

## To Follow - Your choice of à la carte option

Tunisian-spiced chickpea bowl with crumbled feta, sunblush tomatoes, poached eggs, smashed avocado and olive oil croutons *GF\**

Roasted garlic & herb mushrooms on toasted sourdough with crispy onions *DF*

Smoked salmon and scrambled eggs served on an open toasted bagel

Whole sliced avocado, cracked pepper, sun-blush tomatoes and poached eggs with a chilli & lime dressing served on toasted sourdough *GF\**

French toast served with streaky bacon and maple syrup

French toast served with Bramley apple compote and whipped cream

Classic eggs Benedict, Florentine or Royale served on a toasted muffin with hollandaise sauce *GF\**

£65<sup>PP</sup>

Available

12:30pm - 2:30pm

Price includes Two courses and half a bottle of Champagne per person



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# Christmas Party Nights

## Shared party nights

Celebrate the festivities with the return of our fantastic Christmas party nights hosted in the grand Edinburgh Suite. Get ready to indulge in the festive season with friends and colleagues as we guarantee a fun-filled evening. Package includes:

- Arrival glass of sparkling wine
- Three-course festive meal
- Half bottle of wine
- Christmas crackers
- DJ & dance floor

### Prices

£69<sup>PP</sup>

### Available Dates

Saturday 9th December and Friday 15th December.

Arrival from 7:00pm, call to dinner 7:30pm, carriages 1:00am. Don't miss out on the opportunity to make unforgettable memories at the Sheraton Grand Hotel & Spa, Edinburgh this holiday season.

Shared Party Nights are subject to minimum numbers, we reserve the right to reschedule or cancel these events should minimum numbers not be met.

A non-refundable deposit of £15 per person is required to secure your booking, with full pre-payment due by November 1st, 2023. Enquire now to secure your evening on one of our available party night dates.

## Private party nights

Host your own private Christmas Party with us and make it an unforgettable night to remember. Our private party nights are perfect for groups of over 100 in the stunning One Space, or over 200 in the luxurious Edinburgh Suite. Package includes:

- Arrival glass of sparkling wine
- Three-course festive meal
- Half bottle of wine
- Christmas crackers
- DJ

### From

£69<sup>PP</sup>

Enquire today to start planning your own private Christmas Party with us! Minimum numbers and terms & conditions apply. Deposit required.

## Party night enquiries

If you would like to get in touch regarding your Christmas Party Night, please contact us on [sales.00474@sheraton.com](mailto:sales.00474@sheraton.com) or call us on **0131 229 9131**.



# Stay the night



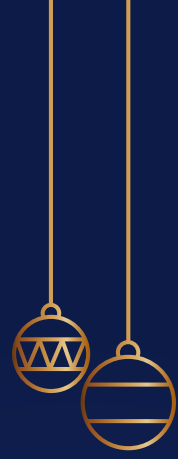
Don't want the festive fun to end just yet? Take full advantage of your magical Christmas celebration and stay the night with us! For the best rate contact our Resort Sales Team or book online.

Book now at

0131 229 9131 (Option 1)  
grandedinburgh.sheraton@sheraton.com  
www.sheratonedinburgh.co.uk

Subject to availability





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